

# FOOD PRODUCTS CONTAINING HIGH MELTING EMULSIFIERS

## ABSTRACT

5           The invention is directed to food products that include a liquid fat and a high melting point emulsifier. The liquid fat and a high melting point emulsifier can replace solid fat in the food product. The high melting point emulsifier may also be added to chocolate to provide a chocolate composition that has better shape retention at elevated temperatures. The emulsifier component gives the fat in the chocolate a structure that resists loss of shape even  
10 at elevated temperatures and keeps the chocolate composition from sticking to the wrapper when subjected to elevated temperatures. The invention also provides a method of making the chocolate composition.